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CLAIMS

1. A process for the production of wheat flour or semolina starting from respective caryopses as such, that includes the steps of
 - a) wetting said caryopses with such a quantity of water as to
5 bring their moisture content to at least 15%, by subjecting them to intense vibration;
 - b) subjecting the wet caryopses to a conditioning step;
 - c) subjecting the conditioned caryopses to decortication operations, consisting essentially of abrasion, to remove the bran;
 - 10 d) grinding the conditioned and decorticated caryopses.
2. A process according to claim 1, in which the said wetting step is carried out while subjecting said caryopses to vibrations of a frequency between 50 and 300 Hz.
3. A process according to claim 2, in which said vibrations are generated
15 by means of mechanical, electrical or magnetic energy or else by ultrasound.
4. A process according to claim 3, in which said conditioning step has a duration of 4-6 hours.
5. A process according to any one of the preceding claims, in which said
20 caryopses as such are caryopses of durum wheat.